

CLAIM AMENDMENTS

1. (currently amended) A process for production of pectins comprising adding an emulsifier during extraction of pectin from a root vegetable, the addition of pectin producing insoluble matter, the emulsifier including a main constitutional fatty acid having a carbon number, and separating and removing the insoluble matter that is produced.
2. (original) The process according to claim 1, wherein the HLB value of the emulsifier is 5.5 or greater.
3. (original) The process according to claim 1 or 2, wherein the carbon number of the main constitutional fatty acid of the emulsifier is 12 or greater.
4. (previously amended) The process according to any one of claims 1 to 2, wherein the root vegetable is a tuber or corn.
5. (original) The process according to claim 4, wherein the tuber or corn is a potato.
6. (canceled)
7. (canceled)
8. (canceled)
9. (canceled)
10. (canceled)
11. (canceled)
12. (canceled)